

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
KOBE JAPANESE GRILL & SUSHI	REGULAR	2018-01-25	No	5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				3-202.15	Food packages are not in good condition and do not protect the integrity of the contents.	C
				4-501.112	Unacceptable hot water sanitization temperature(s) for mechanical ware washing.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
KOBE JAPANESE GRILL & SUSHI	REGULAR	2020-01-15	No	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-202.15	Outer openings are not protected from the entry of insects or rodents.	N
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-904.11.(B)	Eating utensils not properly handled, displayed, dispensed.	N
				4-501.12	Cutting surfaces not easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
KOBE JAPANESE GRILL & SUSHI	REGULAR	2023-01-26	Yes	2-401.11	Food employee is eating, drinking, or using any tobacco where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection can result.	C
				5-202.12	Hand washing facility not properly equipped/installed with hot water of at least 100 F.	N
				5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.11	Hand cleanser not available at hand wash sink or lavatory.	N
				6-301.12	Sanitary towels / hand drying device not provided for hand wash sink or lavatory.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
				4-602.11.(E)	Non-potentially hazardous food contact surfaces are not cleaned with proper frequency.	N
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-501.17.(D)	Date marking system used at the Eating Establishment does not meet the criteria list in code.	C
				3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				7-201.11	Improper storage of poisonous or toxic materials.	C
				4-204.112.(A)	Temperature measuring device not properly located.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-204.13.(A). (B).(C).(D)	Dispensing equipment is improperly designed and constructed.	N
				4-602.13	Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues.	N
				5-103.11.(B)	Insufficient hot water supply.	C
				5-501.17	Covered receptacle not provided. (Female use)	N
KOBE JAPANESE GRILL & SUSHI	FOLLOW_UP_FULL	2023-02-10	No	5-205.11.(A)	Hand wash facility not accessible.	N
				6-301.14	Hand wash signage not provided for employee hand sink or lavatory.	N
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N